

How to order your school meals online







How do I purchase meals?

We hope that your child is enjoying the lunches at Victoria College Prep. Please note that the boys can now simply turn up and pay for a meal on the day, you no longer need to order in advance.

If you wish for your child to have a hot lunch, please visit www.checkout.je/topup.html and order a Touch Top Up card. The cost of a hot, two course lunch is £3.75.

This restaurant card offers parents the ability to manage their money via a secure online payment system which is managed locally by Checkout.

The site is available to use 24 hours a day, 7 days a week. On the website please click on 'Order a Card'.

Once you have created an account you will be sent a card in the post. Please be aware that top up cards will be charged at £5 per student, this covers the cost of creating and delivering the card.

VICTORIA COLLEGE PREPARATORY SCHOOL

SUMMER TERM 2023



















Jacket potato served with a variety of cheese, beans, coleslaw & salad

MONDAY

Tomato and basil pasta served with cheese, baguette and salad Fruit of the day

Jacket potato served with a variety of cheese, beans, coleslaw & salad

Cheese and onion quiche served with coleslaw & salad Fruit of the day

early may BANK HOLIDAY

CORONATION OF KING CHARLES III

Jacket potato served with a variety of cheese, beans, coleslaw & salad

> Cheese and onion quiche served with coleslaw & salad Fruit of the day

Crispy mac & cheese served with salad

> Jacket potato served with a variety of cheese, beans, coleslaw & salad Fruit of the dau

TUESDAY

18th Apr Asian chicken and vegetable noodles Asian vegetable noodles

Beef & pork pasta bolognese

Veggie pasta bolognese both served with cheese & salad Carrot cake or fruit of the day

Carrot cake or fruit of the day

2nd May Chicken goujons Veggie goujons

both served with potato wedges & salad Carrot cake or fruit of the day

BANK HOLIDAY

16th May Beef & pork pasta bolognese

> Veggie pasta bolognese both served with cheese & salad Carrot cake or fruit of the day

23rd May Chicken goujons Veggie goujons

both served with potato wedges & salad Carrot cake or fruit of the day

WEDNESDAY

19th Apr Roast turkey and gravy Vegetable Kyiv

> both served with roast potatoes and seasonal vegetables Fruit of the day

Roast lemon & thyme chicken and gravy

Roasted butternut & sage tart both served roast potatoes and seasonal vegetables Fruit of the day

3rd May Roast pork and gravy

Apr

Carrot balls in a sweet & sour sauce both served with roast potatoes & seasonal vegetables

Fruit of the day

10th Roast turkey and gravy May

Vegetable Kyiv

both served with roast potatoes and seasonal vegetables Fruit of the day

Roast lemon & thyme chicken 17th and gravy

Roasted butternut & sage tart both served roast potatoes and seasonal vegetables Fruit of the day

24th May Roast pork and gravy or Carrot balls in a sweet & sour sauce both served with roast potatoes & seasonal vegetables

Fruit of the day

THURSDAY

Beef burger in a bun Veggie burger in a bun

both served with chips and salad Selection of shortbread or fruit of the day

Pulled pork in a bun with BBQ sauce

Vegetarian sausage in a bun both served with rice & salad

Selection of shortbread or fruit of the day

Yellow chicken curry May Yellow chickpea & vegetable curry both served with rice & peas Selection of shortbread or fruit of the day

Beef burger in a bun May Veggie burger in a bun

both served with chips and salad Selection of shortbread or fruit of the day

Pulled pork in a bun with BBQ sauce Vegetarian sausage in a bun both served with rice & salad Selection of shortbread or fruit of the day

May Yellow chicken curry Yellow chickpea & vegetable curry

both served with rice & peas Selection of shortbread or fruit of the day

FRIDAY

Fish & chips

served with beans or peas Summer vegetable frittata served with baguette and salad

21st Apr

Chocolate brownie or fruit of the day

Fish & chips Veggie nuggets & chips served with beans or peas

Chocolate brownie or fruit of the day

5th May Salmon fish fingers Pea and mint fritter both served with chips & salad Chocolate brownie or fruit of the day

12th May Fish & chips served with beans or peas Summer vegetable frittata served with baguette and salad Chocolate brownie or fruit of the day

Fish & chips Veggie nuggets & chips served with beans or peas

Salmon fish fingers May

Chocolate brownie or fruit of the day

Pea and mint fritter both served with chips & salad Chocolate brownie or fruit of the day



HALF TERM WEEK · 30TH MAY - 2ND JUNE



Jacket potato served vith a variety of cheese, beans, coleslaw & salad

Tomato and basil pasta served with cheese, baguette and salad Fruit of the day

Jacket potato served with a variety of cheese, beans, coleslaw & salad

Cheese and onion quiche served with coleslaw & salad Fruit of the day

Crispy mac & cheese served with salad Jacket potato served with a variety of cheese. beans, coleslaw & salad Fruit of the day

Jacket potato served with a variety of cheese, beans, coleslaw & salad

Tomato and basil pasta served with e and s

Fruit of the day Jacket potato served with a variety of cheese, beans,

coleslaw & salad Cheese and onion quiche served with coleslaw & salad

Crispy mac & cheese served with salad Jacket potato served with a variety of cheese,

Fruit of the day

beans, coleslaw & salad Fruit of the day

Jacket potato served with a variety of cheese beans coleslaw & salad

Tomato and basil pasta served with cheese, baguette and salad Fruit of the day

vegetable noodles Asian vegetable noodles Carrot cake or fruit of the day

Asian chicken and

Beef & pork pasta bolognese Veggie pasta bolognese both served with cheese & salad Carrot cake or fruit of the day

20th Chicken goujons Jun Veggie goujons

both served with potato wedges & salad Carrot cake or fruit of the day

Asian chicken and vegetable noodles Asian vegetable noodles Carrot cake or fruit of the day

Beef & pork pasta bolognese Veggie pasta bolognese both served with cheese & salad Carrot cake or fruit of the day

11th Jul Chicken goujons or Veggie goujons both served with potato wedges & salad Carrot cake or fruit of the day

Asian chicken and vegetable noodles Asian vegetable noodles Carrot cake or fruit of the dau 7th Jun Roast turkey and gravy Vegetable Kyiv both served with roast potatoes

and seasonal vegetables Fruit of the day

Roast lemon & thyme chicken Jun and gravy Roasted butternut & sage tart both served roast potatoes and seasonal vegetables

Roast pork and gravy Jun Carrot balls in a sweet & sour sauce both served with roast potatoes & seasonal vegetables

Fruit of the day

Fruit of the dau Roast turkey and gravy

Vegetable Kyiv both served with roast potatoes and seasonal vegetables Fruit of the day

Roast lemon & thyme chicken and gravy Roasted butternut & sage tart both served roast potatoes

and seasonal vegetables Fruit of the day Roast pork and gravy

Carrot balls in a sweet & sour sauce both served with roast potatoes & seasonal vegetables Fruit of the day

Roast turkey and gravy Vegetable Kyiv

both served with roast potatoes and seasonal vegetables Fruit of the day

Beef burger in a bun Jun Veggie burger in a bun both served with chips and salad Selection of shortbread or fruit of the day

Pulled pork in a bun with BBQ sauce Vegetarian sausage in a bun both served with rice & salad Selection of shortbread or fruit of the day

Yellow chicken curru Yellow chickpea & vegetable curry both served with rice & peas Selection of shortbread or fruit of the day

Beef burger in a bun Veggie burger in a bun both served with chips and salad Selection of shortbread or fruit of the day

Pulled pork in a bun with BBQ sauce Vegetarian sausage in a bun both served with rice & salad Selection of shortbread or fruit of the day

Yellow chicken curry Yellow chickpea & vegetable curry both served with rice & peas Selection of shortbread or fruit of the dau

Beef burger in a bun Veggie burger in a bun both served with chips and salad Selection of shortbread or fruit of the day

Fish & chips served with beans or peas Summer vegetable frittata served with baguette and salad

Chocolate brownie or fruit of the day

Fish & chips Veggie nuggets & chips served with beans or peas Chocolate brownie or fruit of the day

Salmon fish fingers Jun Pea and mint fritter both served with chips & salad Chocolate brownie or fruit of the day

Fish & chips served with beans or peas Summer vegetable frittata served with baguette and salad Chocolate brownie or fruit of the day

Fish & chips Veggie nuggets & chips served with beans or peas Chocolate brownie or fruit of the day

Salmon fish fingers Pea and mint fritter both served with chips & salad Chocolate brownie or fruit of the day

Fish & chips served with beans or peas Summer vegetable frittata served with baguette and salad

Chocolate brownie or fruit of the day







Our mission is to support every child and young person in Jersey, under 18, to access nutritious food at school, at home and in the community, now and for generations to come.

We do this through collaborative programmes of support and education to deliver our grow, cook, eat ethos across the Island, which has a positive impact on their eating habits and encourages a life long approach to good nutrition.



Did uou know?

- All of our meals are freshly prepared every morning
- As much of our produce as possible is locally sourced through local businesses to promote local and sustainable food production
- Sourcing locally enables us to support local employment for local people, some of whose children benefit from our programmes and to ensure every penny we spend protects rather than damages our environment
- All of our meals always meet, and often exceed the School Food Standards, and are nutritionally analysed to provide your children with optimal nutrition
- All of our desserts are freshly made from reduced sugar recipes, using mostly wholemeal flour, and often contain at least 50% fruit
- Fresh fruit is available every day as an alternative to desserts, to give your child a choice
- All of our meat is ethically sourced and our eggs are free range
- All of the fish used on our menus is Marine Stewardship Certified (MSC), meaning we only use compliant sustainable fisheries operating to high standards
- All of our meals can be adapted to accommodate allergies just ask

If you haven't already, why don't you give our meals a try and save yourself valuable time in making packed lunches as well as ensuring your children are getting a nutritious lunch to fuel their learning in the afternoon. If you would like to discuss anything with us please get in touch at flourish@caringcooksofjersey.com or on 539009.

















Have you had your 5-A-Day?



Awesome Orange

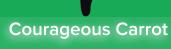


Super Strawb



Brilliant Broccoli







Brave Banana



For more info visit: gov.je/FoodandNutrition